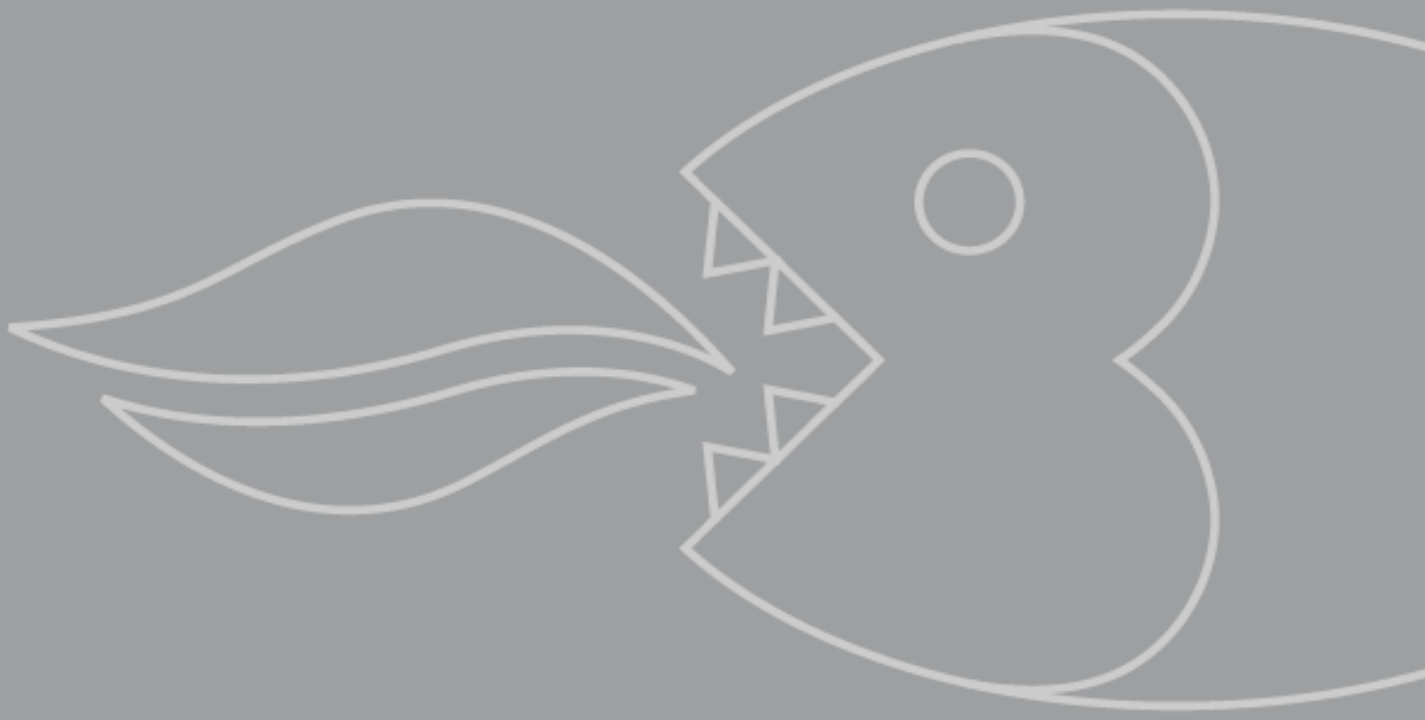
PP649SS
BSP610MS
60 cm Built-in Pyrolytic Oven

INSTRUCTION MANUAL



Baumatic®

User Manual for your Baumatic

PP649SS / BSP610MS

60 cm Built-in Pyrolytic oven

NOTE: ***This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.***

JW 10/04/13

Contents

Environmental note	4
Important safety information	5 – 7
Specifications	8 – 10
Electrical details	9
Cooling fan	9
Control panel	10
LED display	10
Initial set-up of your oven	11 – 12
Setting the time of day	11
Before first use	11 – 12
Timer functions	12 - 13
The minute minder	12 - 13
Duration timer	13
Using your oven	14 - 19
Selecting an oven function, temperature & duration	14
Oven functions	15 - 16
Pausing a cooking function	16
Cancelling a cooking function	16
Checking the time function	16
Safety lock	17
Energy saving function	17
Internal light	17
Cooking guidelines	18
Warnings	18 – 19
Shelf positions	19
Cleaning and maintenance	20 – 23
Pyrolytic cleaning	20 – 21
General cleaning	21
Replacing the oven bulb	21 -22
Removing the oven door for cleaning	22
Removing the inner door glass for cleaning	23
Installation	24 - 26
Electrical connection	24 - 25
Positioning the appliance	25
Ventilation requirements	26
My appliance isn't working correctly	27 – 28
Contact details	31

Environmental note

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol **on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.**

Disposal must be carried out in accordance with local environmental regulations for waste disposal.
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

- The packaging materials that Baumatic uses are environmentally friendly and can be recycled.

- Please discard all packaging material with due regard for the environment.

IMPORTANT SAFETY INFORMATION

Your safety is of the utmost importance to Baumatic. Please make sure that you read this instruction booklet ***before*** attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact the retailer where you purchased your unit.

General Information

- This appliance is designed for domestic household use and can be built into a standard kitchen cabinet or housing unit.

- ***IMPORTANT:*** *The adjacent furniture or housing and all materials used in the installation* ***must*** *be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.*

- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.

- Any damage caused by the appliance being installed in contravention of this temperature limit, or by placing adjacent cabinet materials closer than 4mm to the appliance, ***will be the liability of the owner.***

- The use of this appliance for any other purpose or in any other environment without the express agreement of Baumatic Ltd. will invalidate any warranty or liability claim.

- Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions that are noted in the Conditions Of Guarantee. The foregoing does not affect your statutory rights.

- ***Repairs may only be carried out by qualified engineers, service technicians or authorised service agents.***

Warning and safety instructions

- This appliance complies with all current safety legislation. Baumatic do wish to emphasise that this compliance does not remove the fact that the appliance surfaces ***will become hot during use and retain heat after operation.***

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Child Safety

- Baumatic strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance ***at any time.***

- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.

- Children should be supervised to ensure that they do not play with the appliance.

General Safety

- ***Do not*** *place heavy objects on the oven door or lean on the oven door when it is open, as this can cause damage to the oven door hinges.*

- ***Do not*** *leave heated oil or fat unattended, as this is a fire risk.*

- ***Do not*** *place pans or baking trays directly on the base of the oven cavity, or line it with aluminium foil.*

- ***Do not*** *allow electrical fittings or cables to come into contact with areas on the appliance that get hot.*

- ***Do not*** *use the appliance to heat the room it is located in or to dry clothing.*

- ***Do not*** *install the appliance next to curtains or soft furnishings.*

- ***Do not*** *attempt to lift or move cooking appliances by using the oven door or handle, as this may cause damage to the appliance or result in injury to the person lifting the appliance.*

Cleaning

- Cleaning of the oven should be carried out on a regular basis.

- Great care should be taken whilst using this appliance and when following the cleaning procedure.

- ***IMPORTANT:*** *The appliance must be disconnected from the mains before following the cleaning procedure.*

Installation

This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions.

- ***Baumatic Ltd declines any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.***

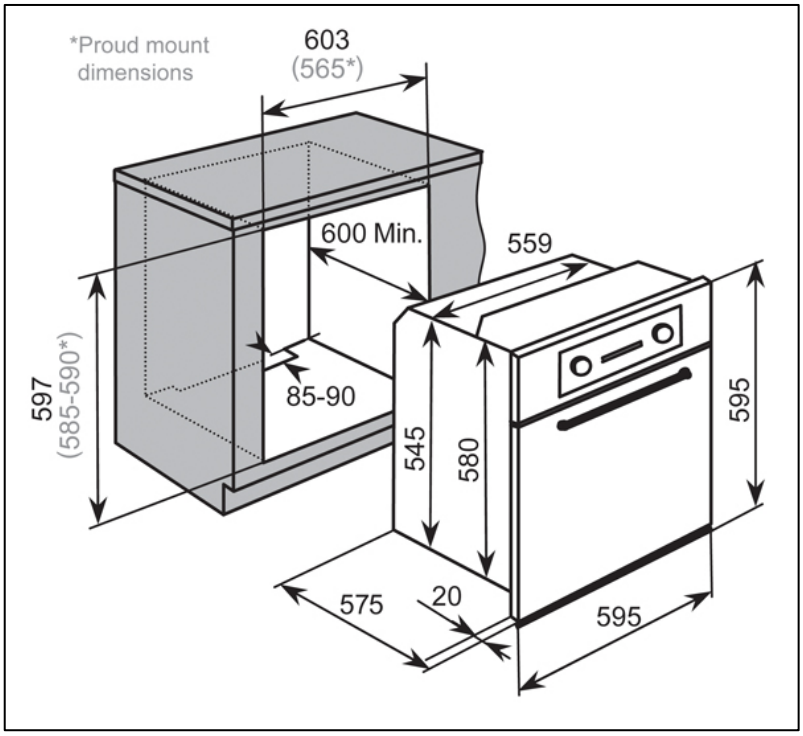
- Heat, steam and moisture will be created during use of the appliance, take care to avoid injury and ensure that the room is adequately ventilated. If the appliance is going to be used for prolonged periods of time, then additional ventilation may be required.

- Please consult with your qualified installer if you are in any doubt about the amount of ventilation that you will require.

Declaration of conformity

- Baumatic declares that the oven is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This appliance must be used by a trained person for domestic purposes only.

Specifications



Product Dimensions

Height: 595 mm
Width: 595 mm
Depth: 575 mm

Aperture Dimensions

Height: 597 mm
Width: 603 mm
Depth: 600 mm

Product specifications

- 10 functions
- Energy efficiency class: A
- Oven capacity gross/net: 65/60 litres
- LED semi-automatic timer
- Cooling fan
- Thermostatically controlled grill
- Quadruple-glazed removable door
- Removable inner door glass
- Manual child safety lock (control panel)
- Automatic safety door-lock (when in Pyrolytic mode)

Standard accessories

- Enamelled baking tray with handle
- 2 x Safety Shelves
- Trivet

Optional extras

- BPS2 Pizza stone

Electrical details

Rated Voltage:	220-240 Vac 50-60 Hz
Supply Connection:	15 A
Max Rated Inputs:	3.20 kW
Mains Supply Lead:	3 x 1.5mm² (supplied)

Cooling fan

- A tangential cooling fan is fitted inside of the appliance, to make the internal temperature of the oven stable and the external surface temperature lower.

- After you have finished cooking and switched off the oven, the cooling fan will continue to run for a period of time afterwards. The length of time will depend on how long the oven has been switched on for and at how high a temperature.

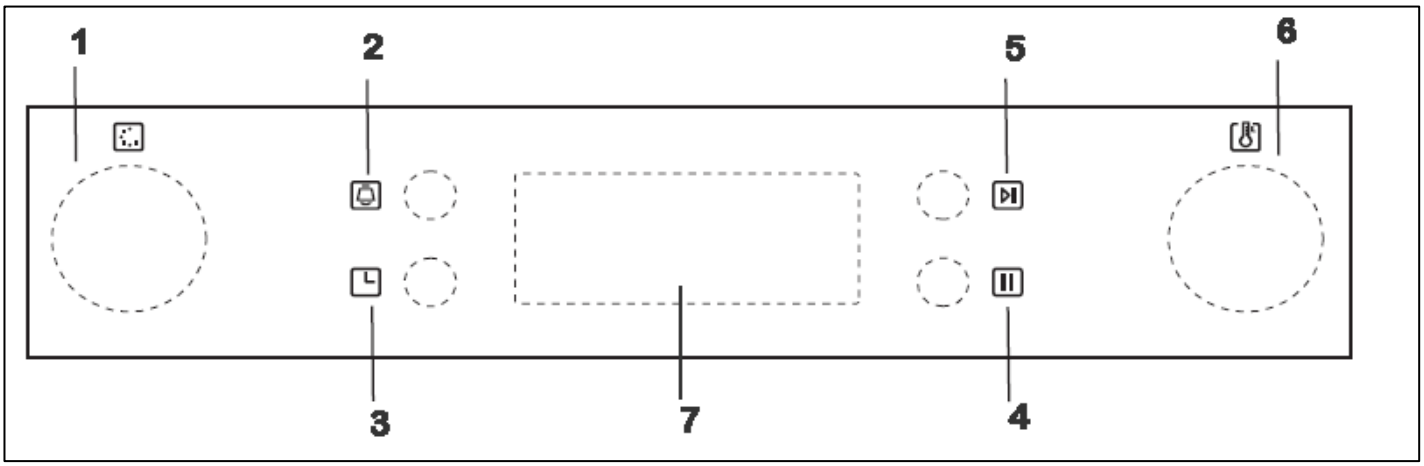
For future reference please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice. The rating plate for your oven can be located by opening the oven door and looking on the right hand side of the oven chassis.

Model Number …….

Serial Number …….

Date of Purchase …….

Control Panel



1) Selector knob
2) Minute minder button
3) Clock button
4) Pause / Stop cooking button
5) Start cooking button
6) Adjustment knob
7) LED display

LED display

8) Oven function symbols
9) Oven temperature
10) Safety lock symbol
11) Time of day/minute minder time
12) Alarm/timer symbol
13) Oven light indicator

Initial set-up of your oven

Setting the time of day

- When the oven is connected to your mains supply for the first time (or after a power cut), the digits on the LED display **(7)** will show “0:00” and there will be an audible signal.
- Press the clock button **(3)** and the hour digits will flash on the LED display.
- Turn the adjustment knob **(6)** to adjust the hour time. Your oven has a 24 hour clock, so it is possible to adjust the hour digit between 0 and 23.
- When the correct hour time appears on the LED display, press the clock button again. The minute digits will flash on the LED display.
- Turn the adjustment knob to adjust the minute time; it is possible to adjust the minute digit between 0 and 59.
- When the correct minute time appears on the LED display, press the clock button for a third time to confirm the time of day.
- The “:” symbol between the digits will flash and the time of day will light on the LED display.

IMPORTANT: You can adjust the time of day at any time by following the instructions above, as long as the oven is not currently in use.

Before first use

- To remove any residue from the oven that may have been left from the manufacturing process, you should select the convection & fan oven function and set the thermostat to its maximum temperature setting.
- It is perfectly normal for a smell to be produced during this process.
- You should make sure that any windows in the room are left open during this process.
- It is advisable for you not to remain in the room whilst the burning off process is taking place.
- You should leave the oven on maximum setting for 30 – 40 minutes.
- After the oven cavity has cooled, it should then be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

- Outer parts of the oven should be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- We would recommend that an appropriate stainless steel cleaner and polish is regularly used on the stainless steel surfaces of this appliance.

Timer functions

The minute minder

The minute minder is a countdown timer that is independent from the oven functions. When the countdown time has finished, an audible signal will sound. The minute minder must be set prior to selecting an oven function.

NOTE: The minute minder can be used without an oven cooking function selected, and it will work as a separate kitchen timer.

- Press the minute minder button **(2)** and the hour digits will flash on the LED display **(7)**.
- Turn the adjustment knob **(6)** to adjust the hour time; it is possible to adjust the hour digit between 0 and 9.
- When the correct hour time appears on the LED display, press the minute minder button again. The minute digits will then flash.
- Turn the adjustment knob **(6)** to adjust the minute time; it is possible to adjust the minute digits between 0 and 59.
- When the correct minute time appears on the LED display, press the start button **(5)** to confirm the countdown time. The timer will be active immediately.
- If required, you can now set an oven function, however the minute minder will have no affect on the function when the time has elapsed.
- The alarm will sound 10 times when the countdown has finished.

NOTE: When adjusting the timer, please be aware that the timer will scroll through one minute at a time between 0:00 – 0:30 minutes. When scrolling between 0:30 minutes to 9:00 hours, the timer will scroll in 5 minute units.

Note: You cannot amend the minute minder after a cooking function has been started. To do this, you must cancel the current cooking operation and re-program the minute minder and cooking function.

The duration timer

The duration timer is a countdown timer that is linked to your oven. When the countdown has finished, an audible signal will sound and ***the oven will turn off.***

- After you have selected an oven function and pressed start, the oven will start to heat and 9:00 hours appears on the display.

- 9:00 Hours is the default duration time and after 9:00 hours the oven will automatically turn off. This is a safety feature.

- During cooking, it is possible to adjust the cooking time (cooking duration) by turning the selector knob **(1)**.

- Press the start cooking button **(5)** to confirm the oven cooking duration that you have chosen and the oven timer will start.

- At the end of the cooking time, an audible signal will sound and the oven will turn off.

Selecting an oven function, temperature and duration

The selector knob should be used to select the particular mode of cooking that you require. The appliance will utilise different elements within the oven cavity, depending on the oven function that you select.

- Turn the selector knob **(1)** to select the oven function that you require. The oven function symbols will light to show you which oven function is currently being selected. *(See page 15 for a list of oven functions / symbols).*

- Turn the adjustment knob **(6)** to select the cooking temperature you desire.

- Press the start cooking button **(5)** to confirm the oven function and temperature that you have chosen and the oven will start cooking. The default cooking time (displayed) is 9:00 hours.

- During cooking, it is possible to select and adjust the cooking time by turning the selector knob **(1)**.

- Press the start cooking button **(5)** to confirm the oven cooking duration that you have chosen and the oven timer will start.

- During cooking, you can adjust the cooking temperature by turning the adjustment knob **(6)**. The oven temperature **(9)** will appear on the LED display as you turn the adjustment knob. When the correct temperature appears on the LED display, press the start cooking button.

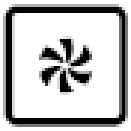
- ***If the start button is not pressed within 3 seconds of an oven time or temperature being selected then the oven will revert back to the previously set conditions.***

- At the end of the cooking time, an audible signal will sound and the oven will enter stand-by mode.

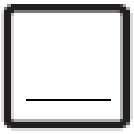
NOTE: The unit of adjustment for temperature will change 5°C at a time. The Grill function will adjust in 30°C units.

Oven functions

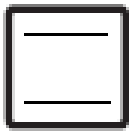
OVEN LIGHT: Separate light control which allows the light to be switched on, even when the oven is not in use.



DEFROST MODE: The fan runs without heat to reduce the defrosting time of frozen foods. The time required to defrost the food will depend on the room temperature, the quantity and type of food. Always check food packaging for the defrosting instructions.



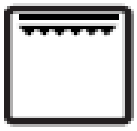
LOWER ELEMENT ONLY: This method of cooking uses the lower element to direct heat upward to the food. This function is suitable for slow-cooking recipes or for warming up meals.



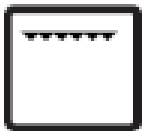
CONVENTIONAL OVEN: This method of cooking provides traditional cooking, with heat from the top and lower elements. This function is suitable for roasting and baking on one shelf only.

CONVECTION OVEN AND FAN: This method of cooking provides traditional cooking with heat from the top and the lower element, it also utilises the circulation fan. This ensures a fast and even distribution of the heat. Suitable for light and delicate baking, such as pastries.

FAN AND GRILL: This method of cooking utilises the top element in conjunction with the fan, which helps to provide a quick circulation of heat. This function is suitable where quick browning is required and “sealing” the juices in, such as steaks, hamburgers, some vegetables etc.



FULL GRILL: This method of cooking utilises the inner and outer parts of the top element, which directs heat downwards onto the food. This function is suitable for grilling medium or large portions of sausages, bacon, steaks, fish, etc.



HALF GRILL: This method of cooking utilises the inner sections of the top element, which directs heat downwards onto the food. This function is suitable for grilling portions of bacon, toast and meat etc.

FAN OVEN: This method of cooking uses the circular element while the heat is distributed by the fan. This results in a faster and more economical cooking process. The fan oven allows food to be cooked simultaneously on different shelves, preventing the transmission of smells and tastes from one dish onto another.

PYROLYTIC CLEANING: This function cleans the oven cavity by raising the inner oven temperature to approximately 450°C. The resultant ash deposits can be wiped away with a soft damp cloth once the oven has cooled down.

Pausing a cooking function

- During cooking, if you wish to pause the cooking function, you should press the stop cooking button **(4)** once. The oven will stop heating and the cooking time will pause.

- To continue cooking after pausing the cooking function, you should press the start cooking button **(5)**.

- The oven will resume cooking, using the same oven function and temperature as previously set. The cooking time will continue counting down from the point it was at when the stop cooking button was pressed.

Cancelling a cooking function

- During cooking, if you wish to cancel the cooking function, you should press the stop cooking button **(4)** twice. The oven will stop heating and return to stand-by mode.

Checking the time function

- Whilst the appliance is cooking, to check the time of day, press the clock button **(3)** once.

- When a countdown time is set, to check the remaining cooking time, press the clock button once.

Manual safety lock

When the safety lock is switched on, it disables the control panel so that it is not possible to alter any settings. This is separate to the automatic door lock of the Pyrolytic function.

- Press the stop cooking **(4)** and start cooking **(5)** buttons simultaneously for 3 seconds.
- There will be a long audible signal and a symbol will appear on the LED display, which confirms that the safety lock has been activated.

- To switch off the safety lock, press and hold the stop cooking and start cooking buttons simultaneously for 3 seconds.
- There will be a long audible signal and the symbol will go out, these confirm that the safety lock has been switched off.

IMPORTANT: when locked, you must unlock the control panel as outlined above if you want to stop or change <u>any</u> oven function.

Energy saving function

IMPORTANT: *The energy saving function can only be set when an oven function and temperature are not selected.*

- Press the start cooking button **(5)** for 3 seconds and the oven will enter energy saving mode and the LED display will switch off.

- Energy saving mode will be entered automatically if a button or control knob are not touched for 10 minutes.

- To exit energy saving mode, you should touch any button or turn either control knob.

Internal light function

IMPORTANT: *The oven light will come on automatically when the oven is in use. If you want to turn the oven light on without using an oven function please follow the instructions below.*

- Using the selector knob, select the oven light function

- Press the start button **(5)** and the interior light will come on.

- With the light function still selected, press the stop button to turn the light back off.

Cooking guidelines

- Please refer to the information given on food packaging for guidance on cooking temperatures and times. Once familiar with the performance of your appliance, temperatures and times can be varied to suit personal preference.

- If you are using the fan oven function, then you should follow the information given on the food packaging for this particular mode of cooking.

- You should pre-heat the oven and not place food inside of it until the oven operating light has gone off. You can choose not to pre-heat when using the fan oven mode; however you should extend the cooking time given on the food packaging by at least ten minutes.

- **IMPORTANT:** You should pre-heat the oven if you are baking, regardless of whether you are using the conventional oven or fan oven functions.

- If there is no guidance given on the food packaging specifically for cooking in fan oven mode, you can generally reduce the cooking time and temperature by 10% from the information given for conventional oven cooking.

- Make sure that frozen foods are thoroughly thawed before cooking, unless the instructions on the food packaging advise that you can “cook from frozen”.

- Before cooking, check that any accessories that are not required are removed from the oven.

- Place cooking trays in the centre of the oven and leave gaps between the trays to allow air to circulate.

- Try to open the door as little as possible to view the dishes.

- The oven light will remain on during cooking.

Warnings

- Keep the oven door closed when using ***any*** of the cooking functions, ***including*** the grill functions.

- Do not use aluminium foil to cover the grill pan or heat items wrapped in aluminium foil under the grill. The high reflectivity of the foil could potentially damage the grill element.

- You should also never line the base of your oven with aluminium foil.

- During cooking, never place pans or cookware directly onto the bottom of your oven. They should always be placed on the shelves provided.

- The grill heating element and other internal components of the oven become extremely hot during operation, avoid touching them inadvertently when handling the food which you are grilling.

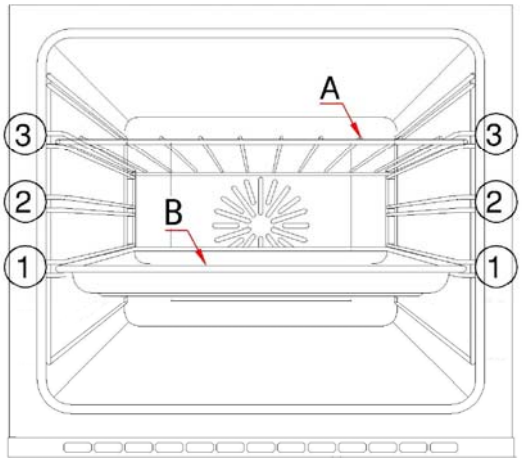
- **Important:** Be careful when opening the door, to avoid contact with hot parts of the oven and steam.

- When removing the drip tray, you should **ALWAYS** use an oven glove.

- **Warning:** Accessible parts may become hot during use. Young children should be kept well away from the oven when it is in use.

Shelf positions

Your oven will come supplied with the following oven furniture:



(A) Oven shelf
(B) Enamelled baking tray

- The numbers 1 – 3, indicate the different shelf positions that you can utilise within the oven.

- You should use the shelf position(s) that you find are best suited to your personal cooking preferences.

- Insert the oven shelf and baking tray between the 2 side rails at any position (1 to 3) on both sides. The oven shelf has safety stops to prevent accidental withdraw. After engaging the oven shelf into the side rails, as you push the oven shelf into the oven, lift the front of the shelf slightly to bypass the stops and allow the oven shelf to slide fully into the rails.

- To remove the oven shelf, gently pull the oven shelf outwards. When the shelf stops lift the front slightly to completely withdraw the oven shelf from the oven.

- When installed correctly, the shelf and tray should be horizontal and not on an angle.

Cleaning and maintenance

External cleaning operations must only be carried out when the oven is cool and with the appliance disconnected from your mains supply.

- The oven should be thoroughly cleaned before it is operated for the first time. The pyrolytic cleaning process listed below should be followed AT LEAST once a month or more frequently if there have been food spillages inside of the cavity.

Pyrolytic cleaning

- ***IMPORTANT: All accessories must be removed from inside the oven before commencing the pyrolytic cleaning function.***

- ***The oven should not be left unattended when the pyrolytic cleaning cycle is in progress.***

- ***All major food residues must be removed from the oven before starting this function.***

CAUTION: During Pyrolytic cleaning the oven surfaces may get hotter than usual and children should be kept away.

- Select the pyrolytic cleaning function by turning the oven function selector knob **(1)** to the cleaning symbol (as shown on page 14/15). “PYA” will appear on the LED display.

- Press the start button **(5)** to confirm. A cleaning period of 2 hours is automatically set (2:00 will appear on the LED display **(11)**).

NOTE: If the oven door is not properly closed the start button will be invalid and “DOOR”, “PYA” will be shown on the LED display.

- The length of cleaning cycle can be decreased by 30 minutes to 1 hour and 30 minutes (1:30) by turning the selector knob **(1)**, should your oven only be lightly soiled.

- The oven door will automatically lock when the temperature inside the oven reaches 300°C.

- During pyrolytic cleaning, the oven light will not switch on.

- The pyrolytic cleaning cycle will finish after the set time period has elapsed. The oven door will remain locked until the oven temperature has fallen below 300°C.

- The LED display will display “0:00” when the Pyrolytic cycle has finished and the oven will enter stand-by mode.

- When the oven has reached a warm temperature, you should use a soft damp cloth to wipe out the resultant ash deposits. For best cleaning results, you should not allow the oven to get completely cold before wiping away the ash deposits.

IMPORTANT: How to cancel the Pyrolytic operation:

- If the internal temperature is below 300°C, press the stop button **(4)** and the oven will return to standby mode.

- If the oven is above 300°C, press the start button **(5)** to begin the cooling process. The words “COOL” will be displayed and the door will remain locked until the temperature has dropped below 300°C.

General cleaning information

- ***Never*** clean any of the oven surfaces by steam cleaning.

- Outer parts of the oven should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

- We would recommend that an appropriate stainless steel cleaner and polish is regularly used on the stainless steel surfaces of this appliance.

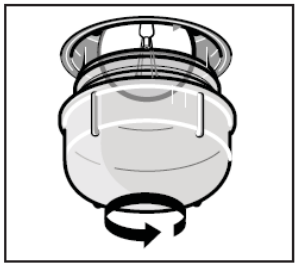
- If you use any form of oven cleaner on your appliance, then you must check with the manufacturer of the cleaner that it is suitable for use on your appliance.

- Do not use harsh or abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface which may result in shattering.

- ***Any damage that is caused to the appliance by a cleaning product will not be fixed by Baumatic free of charge, even if the appliance is within the guarantee period.***

Replacing the oven bulb

IMPORTANT: The oven must be disconnected from your mains supply before you attempt to either remove or replace the oven bulb.



- Remove all oven shelves and the enamelled baking tray.

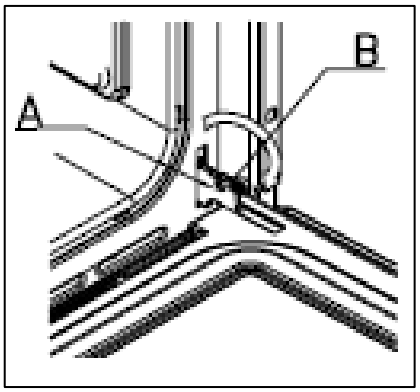
- Remove the light cover by turning it.

- Unscrew the bulb and remove it from its holder.
- Replace the bulb with a 25W 300°C, screw type pygmy.
- ***Do not*** *use any other type of bulb.*
- Place the lamp cover back into position.

Removing the oven door for cleaning

To facilitate the cleaning of the inside of the oven and the outer frame of the oven, the door can be removed as follows:-

- The hinges **(A)** have two movable bolts on them **(B)**.

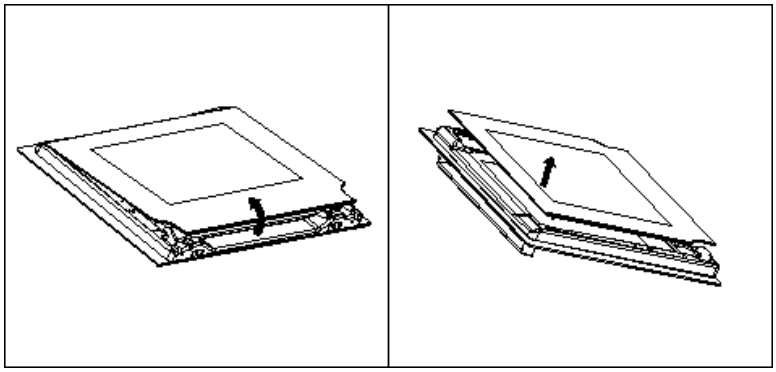


- If you raise both of the movable bolts **(B)**, then the hinges **(A)** are released from the oven housing.
- You should grip the sides of the door at the centre and then incline it slightly towards the oven cavity and then pull the door gently away from the oven cavity.
- ***IMPORTANT:*** *You should make sure that the door is supported at all times and that you place the door on some padded material whilst cleaning it.*
- The oven door and door glass should only be cleaned using a damp cloth and a small amount of detergent. The cloth ***MUST NOT*** have come into contact with any form of cleaning product or chemical previously.
- To refit the door you should slide the hinges back into their slots and open the door fully.
- ***IMPORTANT:*** *The movable bolts* ***(B)*** *must be closed back into their original positions before closing the door.*

- ***Take care not to dislodge the hinge locking system when removing the door, as the hinge mechanism has a strong spring.***
- ***Do not immerse the door in water at any time.***

Removing the inner door glass for cleaning

- o Do not use any abrasive cleaner that could cause damage.
- o Remember that if the surface of the glass panel becomes scratched, this could lead to a dangerous failure.
- o To facilitate cleaning, the inner door glass can be lifted out.



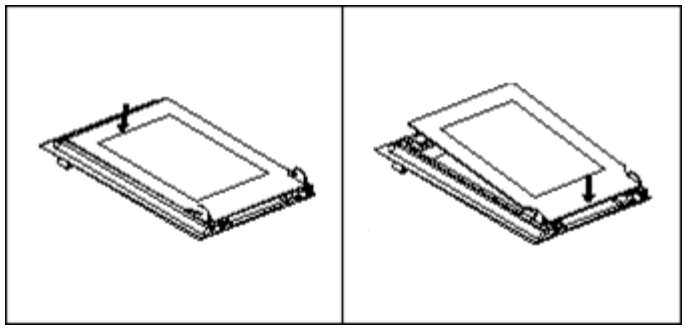
- ➢ Grip the top and the bottom of the inner door glass panel.
- ➢ Gently pull the bottom of the inner door glass panel upwards.

Do not raise the panel more than 35° as it can damage the securing clips.

- ➢ The securing clips at the bottom of the glass panel will pop out and the glass panel will be free to remove.

NOTE: If the top securing clips do not also pop out when pulling the bottom of the glass panel upwards, then pull the top of the glass panel upwards until the top also pops out.

- ➢ After cleaning, insert the glass panel correctly back into the door in the reverse order. Ensure the securing clips slot back into place and the glass panel locks into place securely.



IMPORTANT: Remember where the panel of glass is removed from so you can reassemble the door correctly. Do not mix the glasses up or rearrange the order.

INSTALLATION

The installation must be carried out by a suitably qualified person, in accordance with the current version of the following.

- ***AS/NZS 3000: 2007 Wiring Regulations***
- ***2010 Electricity Safety Regulations***

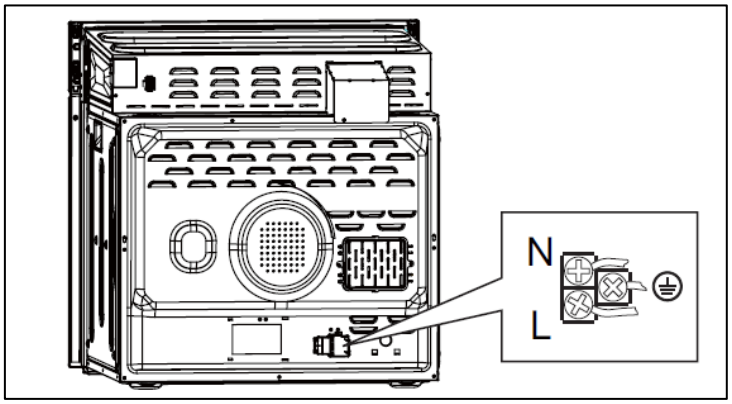
Before connecting the appliance, make sure that the supply voltage marked on the rating plate corresponds with your mains supply voltage.

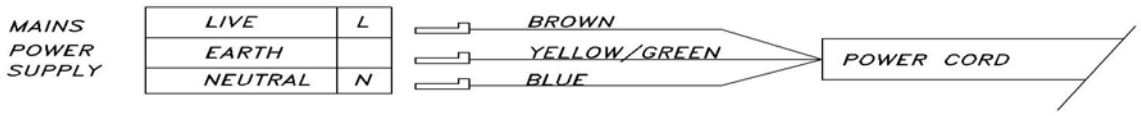
WARNING: THIS APPLIANCE MUST BE EARTHED.

This appliance should be plugged into a 15A double pole switched fused power outlet, having 3 mm contact separation and placed in an easily accessible position adjacent to the appliance. The power outlet must still be accessible even when your oven is located in its housing to allow disconnection of the appliance from the supply. The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

- Care must be taken to ensure that the temperature of the mains supply cable does not exceed 50°C.

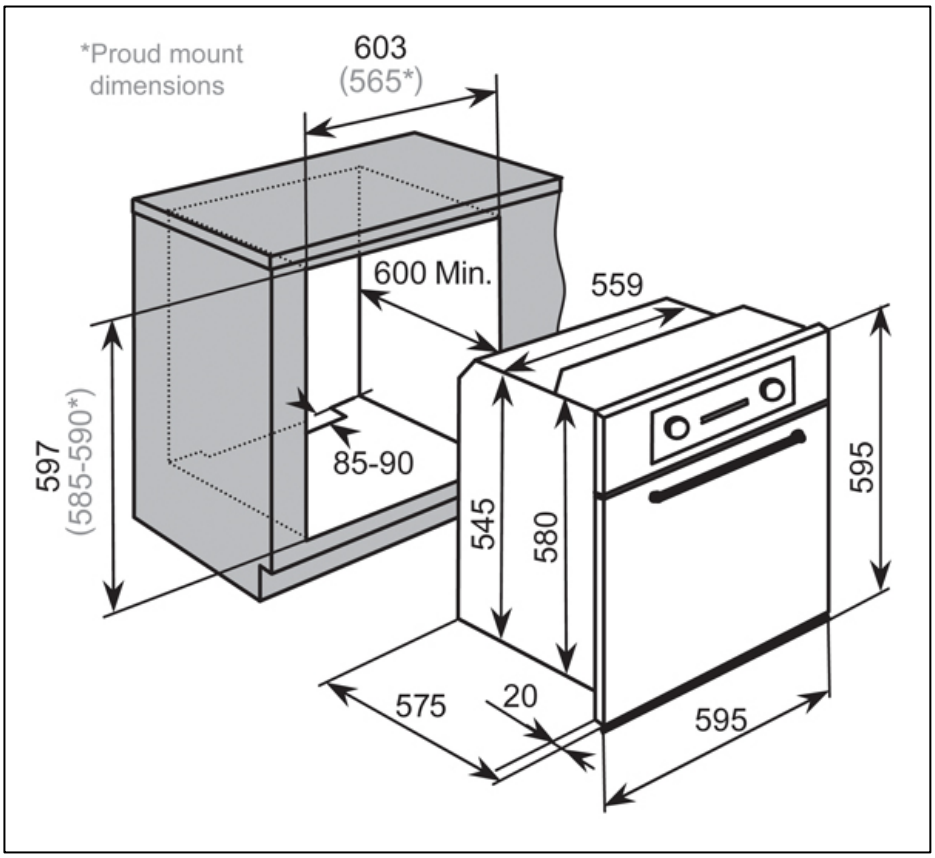
- If you have to change the oven power cord, the earthing (yellow/green) conductor must always be 10 mm longer than the line conductors.





- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. An appropriate replacement can be obtained from the Spare Parts Department.

Positioning the appliance

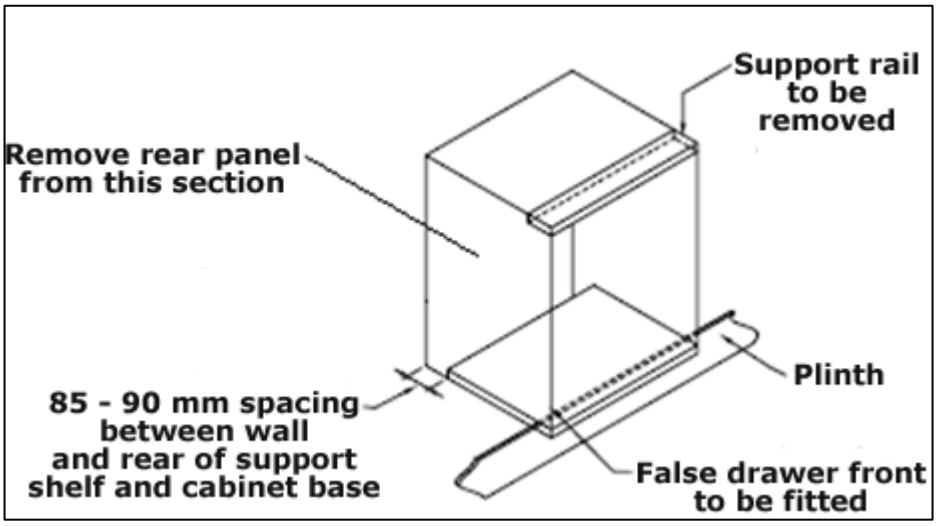


- Ensure that the aperture that you will be fitting the oven into is of the size given in the above diagram.

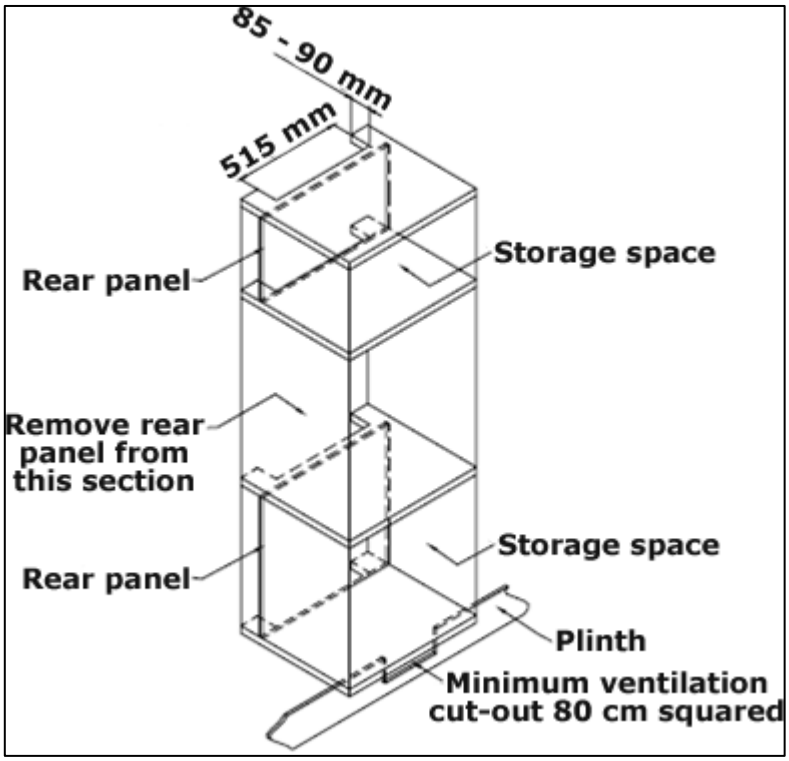
- The oven must be fitted into oven housing with the ventilation cut-outs shown in the “Ventilation requirements” section on the next page.

- Ensure that the rear panel of the furniture housing unit has been removed.

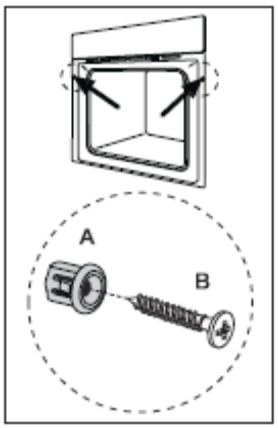
Ventilation requirements


Support rail to be removed
Remove rear panel from this section
Plinth
85 - 90 mm spacing between wall and rear of support shelf and cabinet base
False drawer front to be fitted

(Figure shows the ventilation and cut-out requirements for the installation of the appliance into a standard kitchen unit).



(Figure shows the ventilation and cut-out requirements for the installation of the appliance into a tall housing unit).



- Ensure that the oven has been securely fixed into the housing unit. Open the door of the oven and then screw through the holes on the edge of the oven cabinet into the housing unit.

My appliance isn't working correctly

- ***The oven isn't coming on.***

* Check that you have selected a cooking function and a cooking temperature.

- ***There appears to be no power to the oven and grill.***

* Check that the appliance has been connected to the electrical mains supply correctly.

* Check that the mains fuses are in working order.

- ***The grill function works but the main oven does not.***

* Check that you have selected the correct cooking function.

- ***The grill and top oven element is not working, or cuts out for long periods of time during use.***

* Allow the oven to cool for approximately 2 hours. Once cool, check whether the appliance is again working properly.

- ***My food is not cooking properly.***

* Ensure that you are selecting the correct temperature and the correct cooking function for the food that you are cooking. It may be appropriate to adjust your cooking temperature by plus or minus 10°C, to achieve the best cooking results.

- ***My food is not cooking evenly.***

* Check that the oven has been installed correctly and is level.

* Check that the correct temperatures and shelf positions are being used.

- ***The oven light is not working.***

* Refer to the "Replacing the oven bulb" section.

- ***I am getting condensation in my oven.***

* Steam and condensation is a natural by-product of cooking any food with high water content, such as frozen food, chicken etc.

* You may get condensation in the oven cavity and forming between the oven door glasses. This is not necessarily a sign that the oven is not working correctly.

* Do not leave food in the oven to cool after it has been cooked and the oven has been switched off.

* Use a covered container, where practical, when cooking to reduce the amount of condensation that forms.

IMPORTANT: If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and then contact the Customer Care Department.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

Please note that if a service technician is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the service technician to perform any necessary repair. If your appliance is installed in such a way that a service technician is concerned that damage will be caused to the appliance or your kitchen, then they will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance - like plinths, or any installation other than the one specified by Baumatic Ltd has been completed.

IMPORTANT: The manufacturer operates a policy of continuous improvement and reserves the right to adjust and modify its products without prior notification.

(AUS)
Think Appliances Pty Ltd.
416-424 Barry Rd
Coolaroo VIC 3048

Sales Telephone
1300 132 824

Service Telephone
1800 444 357

Website
www.thinkappliances.com

(NZ)
Applico Ltd.
Private Bag 92900
Onehunga, Auckland 1061,
New Zealand

Website
www.baumatic.co.nz

(UK)
United Kingdom
Baumatic Ltd.,
Baumatic Buildings,
6 Bennet Road,
Reading, Berkshire
RG2 0QX
United Kingdom

Sales Telephone
(0118) 933 6900

Website:
www.baumatic.co.uk

www.baumatic.com